

LUTÈCE

week of

	gordal olives	6
	pain au lait & cultured butter	10
	shigoku oysters	18
melon & sungold	anise hyssop, tomato consommé	18
grand aioli	tomate frite, basil, crudités	22
steak tartare	habanada, biquinho, nasturtium	25
bluefin tuna	'nduja, tomato, lovage	26
charred napa cabbage	tahini, parmesan, roasted sesame	19
onion farci	lardon, apricot, beef cheek	26
pomme paillason	crème fraîche, dill, ossetra caviar	30 _{pc}
oursin	egg yolk jam, pomme de terre, vin jaune	35
foie gras	pain perdu, raspberry, hazelnut	38
ratatouille	charred aubergine, fermented pepper, chanterelle	32
hiramasa	black walnut, lemon, ají dulce	42
berkshire pork ribs	shishito, husk cherry, jus	38
orvia	duck fig, crème fraîche, bigarade	50
boeuf	potato chip, hollandaise, endive	65

A 20% service charge is added to every check for our team both in the kitchen & the dining room.

This goes to help pay & supplement base wages, health insurance & employee benefits.

Tipping is not expected, but you are welcome to do so if you wish.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.